1: Jochelson E-5 (1900-01) 1908 RY4 Koryak RY4

A stone bone-breaking set is one of the indispensable belongings of every household. It consists of a large stone slab or anvil, called ıŋo'ŋın ("board-stone") and a stone pestle (cipe'iŋın) or hammer. Both are selected from among the water-worn pebbles on the banks of rivers. The Koryak themselves do not work them into shape. The board-stone must have one smooth, even surface; and the hammer, an oblong shape, round at the ends. Two hammers are shown in Fig. 102. On the board-stone, bones are crushed with the hammer to extract the marrow or to boil out the tallow for lighting; hard dried fish is softened on it or pounded with berries; roots are pounded for cooking gruel and for making puddings; and meat with fat is pounded for cutlets.[1]

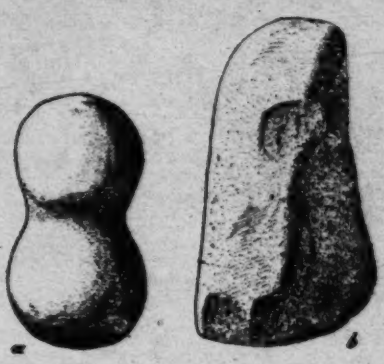

Fig. 102, *a* (ɜ̈ɪ̈ʒ), *b* (ɜ̈ɪ̈ʒ). Stone Hammers. Length, 12 cm., 17 cm. *a*, From Kamenskoye; *b*, From Tiŋai River.

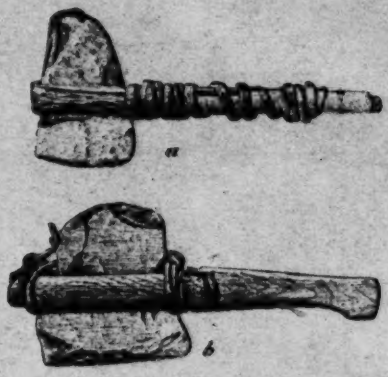

Fig. 103, *a* (ɜ̈ɪ̈ʒ), *b* (ɜ̈ɪ̈ʒ). Stone Hatchets. Length, about 30 cm.

Edible herbs, chiefly willow-herb (*Epilobium angustifolium*), are chopped on the stone anvil by means of stone hatchets. Two of these are shown in Fig. 103. The cutting-edge is sharpened by chipping, just like the edges of stone arrows and knives.[2] The handle of the hatchet *a* is made of a willow rod split in two and bent double, the hatchet being set between the two bent halves, the free ends of which are tied together with thongs. Another method of hafting is shown in *b*. The wooden handle is placed on one side of the hatchet, while on the other a short stick is applied, the ends of which are tied firmly to the handle. The grooved stone axe is held firmly between the two sticks.

The Koryak drink much water. They often get up in the night to take a drink of cold water, of which they always have a supply in wooden or

[1] See p. 578.

[2] See Chapter X.

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skin pails. The Maritime Koryak carry a supply of fresh water when hunting in their skin boats. In order to avoid the necessity of melting snow and ice, in winter, water is generally taken from ice-holes. All the settlements of the Maritime Koryak are situated on the banks or at the mouths of rivers. The Reindeer Koryak, too, place their tents in river valleys. Plate XXX, Fig. 1, represents an evening scene by an ice-hole in the village Big Itkana, where girls and boys come with buckets to fetch water for the night. The water is poured into the bucket with a wooden scoop. Water-buckets are made of strong thong-seal skin or of aspen or poplar wood. Fig. 104 shows a skin bucket. Among the Eskimo are found buckets of the same type, made of seal-skin and sewed together with sinew-thread.[1] They are carried in a different manner however. The Eskimo bucket has a handle made of a strip of leather, like a regular bucket-handle, while the Koryak bucket has two loops sewed on near the mouth. To these loops are tied the ends of a broad seal-skin carrying-strap, which is passed over the forehead, the bucket resting on the back, — a method of carrying burdens employed by many Indian tribes.

Fig. 104 (1/11). Skin Bucket.

The thick wooden bucket is also cylindrical. The material is supplied by a part of a straight and solid trunk of an aspen or poplar tree, which is hollowed out by means of an adze, and finished with a simple knife. The wooden bottom is inserted from above. Wooden buckets are carried by women in the same way as seal-skin buckets (see Plate XXXV, Fig. 2).

The wooden bucket is used for many purposes: when hunting sea-mammals, it serves as a receptacle for the harpoon-heads; in the house, seal-oil is kept in it; berries are also kept in both wooden and skin buckets; soup for feeding dogs is carried out of the house in wooden buckets.

The material for spoons and ladles is furnished by the antlers of the reindeer and the horns of the mountain-sheep. Some are made of wood. Broth is sipped from deep ladles; thick porridge or gruel is eaten with spoons: therefore spoons are shallow (Fig. 105, *a*). Bone teaspoons (Fig. 105, *b*) are made in imitation of imported metal spoons. Wealthy Reindeer Koryak purchase metal table-spoons; some of them even have silver spoons.

Wooden plates, dishes, elongated platters and trays, and wooden and bone dippers, are of the same type as those of the Chukchee,[2] and I shall not

[1] See, for example, Kroeber, The Eskimo of Smith Sound, Fig. 31, p. 288; and Boas, Baffin-Land Eskimo, Fig. 142, p. 99.

[2] See Bogoras, The Chukchee, Vol. VII of this series, p. 189.

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stone hammer or with a blow of the back of a large knife. On journeys, frozen raw meat, cut into thin slices is eaten; but reindeer-meat is generally eaten cooked. At present meat is cooked in iron or copper kettles. In winter, especially in the tents of wealthy reindeer-breeders, these kettles always hang over the fire in the outer tent, full of hot broth, which is not served on the table at the regular meals, but is used at all hours for quenching the thirst. Whoever wants a drink takes a small ladle and dips out some of the broth from the kettle. The herdsman, on coming home from the pasture, straightway refreshes himself with broth. The kettle is not cleaned. Meat, intestines, reindeer-tongues, and other parts of the animal, left from the previous cooking, are thrown into the broth. The meat is cooked for a short time, for the Koryak do not like it well done. The kettle is full of dirt from the hands of the cooks, and of reindeer-hair, which drops in with the unwashed meat; but that does not prevent the broth from being a refreshing drink. When the liquid in the kettle runs too low, water is added or snow is thrown in. Thus the kettle is kept full until the camp is broken up to be moved to another place. The women serve cooked meat in the inner tent. After it has been cut into pieces, it is placed on boards, wooden platters, or troughs. The Koryak take hold of a chunk of meat with the left hand, and, holding it with their teeth, cut off a mouthful with a knife held in the right, cutting from below upward. All Siberian natives eat meat in the same manner. For journeys, meat-cutlets are made of raw meat by pounding meat and reindeer fat with a stone hammer. If edible roots are at hand, they are added.

However, the food of the Reindeer Koryak does not consist of reindeer-meat alone. To a considerable degree they resort to the fish and sea-food of the Maritime Koryak; just as the latter, in winter, purchase reindeer from the Reindeer Koryak. Wealthy reindeer-breeders who wander far from the sea-coast, use almost no fish at all, and even less sea-mammals. They catch fish only in summer in mountain-rivers in small nets or weirs, but do not store it up for winter. Besides, the catch in mountain-rivers is insignificant.[1] They eat sea-food and dog-salmon only when people from the coast import them, or when one of their own number visits the coast in winter.

Those who own small herds of reindeer and do not tend the herds of wealthy herd-owners, but wander about alone, must procure supplies of fish for winter, since they cannot afford to kill many reindeer. These poor reindeer-breeders go out in summer to the mouth of some river or to the sea-coast, and there dry fish for winter use. On occasion they also kill sea-mammals, but usually they own no skin boats, and do not go out to sea to hunt. Some wealthy reindeer-breeders — for instance, those on the west

[1] See pp. 529, 534.